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## About.com French Food

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### Quiche Lorraine Recipe

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By [Rebecca Franklin](#), About.com Guide

This rustic pie is beloved in its native [Lorraine](#)<sup>1</sup>. Easy to make, pair it with a salad for a complete meal.

**Prep Time:** 10 minutes

**Cook Time:** 50 minutes

**Total Time:** 1 hour

#### Ingredients:

- 1 layer pastry dough
- 4 slices bacon, crumbled
- 4 eggs
- 1 cup half and half
- ¼ teaspoon salt
- 1/8 teaspoon white pepper
- 1/8 teaspoon freshly grated nutmeg
- 1 cup Gruyere cheese, shredded

#### Preparation:

Preheat the oven to 375 degrees. Fit the pastry into a deep-dish pie pan. Sprinkle the bacon onto the bottom layer of the pastry. Beat together the eggs, half and half, salt, pepper, and nutmeg. Pour the eggs over the bacon and sprinkle with the shredded cheese. Bake the quiche for 45-50 minutes, until the eggs are set in the middle. Cool slightly and serve.

Makes 8 servings.

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1. <http://frenchfood.about.com/od/regionalspecialties/a/alsacelorraine.htm>